

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Culinary Management

2017

CHF2 CLM6 Curriculum Modification for 2018-19

Fanshawe College

Follow this and additional works at: https://first.fanshawec.ca/cae_tourismhospitalityculinary_culinarymgmt_documentation

CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

Program Requiring Changes

Program Title: Culinary Management		
Program Number: CHF2 and CLM6	Date Submitted: 11/30/2017	
Dean responsible for program: David Belford	Chair: James Smith	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input checked="" type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input checked="" type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2018/19	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: Click here to enter a date.	
<div style="display: flex; justify-content: space-between;"> <i>I have read the reasons for the change and...</i> <i>Signature and date</i> </div>		
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>David Belford Dec. 12/17</i>
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Julie Geddes Jan 12/18</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>McCall</i>
Notes: <i>minimum grade of C - on draft DA - not on signed DA. won't be approved by Gary.</i>		

Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.

1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).

2.0

Rationale for the culinary program and baking program lab changes identified are the reorganization and utilization of the lab hours to create new courses that fit into the new facilities scheduling needs. 3 hour lab course were redeveloped into 4 hour lab courses. Also there are lab courses that have been developed to be able to service the restaurant, café and event spaces for longer periods of opening time and ensure smooth operational needs. As real life experiential learning is a key outcome for the success of our graduates entering the work force we believe the extra time in the enterprises will be a differentiator for our school.

There are several changes being made to all the DAs to create some consistency but also to add some industry standard certifications and to address some weaknesses in the area of Math foundations.

Most 2 year diplomas have had a foundational Hospitality Math added to the first semester to increase foundational knowledge.

Also all programs have had a course added that will give every student in the STHCA industry minimum requirements in the areas of food safety handling certification, Smart Serve certification as well as basic first aid CPR certification.

Every program has had an entrepreneurial spirit course added into the third semester to begin the process of bringing all foundational first year knowledge that can be the foundation to creating and nurturing an entrepreneurial philosophy through their program's needs. This course is the set up and development course that flows into the last semester and the Main event course which is where they will execute the project, product or service event showcase.

2.1 The reason for the change is based on:

- ☐ A recent program review
- ☐ Program Advisory Committee feedback
- ☒ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☐ Shared curriculum
- ☒ Trends in the field/industry
- ☐ Other (please describe):

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

☒ Yes

☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

☒ Goal 1 - Enhance innovative practices for exceptional student learning

☒ Goal 2 - Manage enrolment growth

☐ Goal 3 - Optimize use of resources

☒ Goal 4 - Build sustainable sources of alternative revenue

3.0 Students

3.1 Will the change affect the cost of the program for students?

☒ Yes

☐ No

3.2 If yes, there will be an additional cost for:

☒ Materials (Include details):

☐ Equipment (Include details):

☒ Other (Please describe): industry certifications for Smart Serve & First Aid

4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

☒ Yes

☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

☒ No

☐ Yes (If yes, please explain)

5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

☒ No

☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

☐ Lawrence Kinlin School of Business

- ☐ School of Information Technology
- ☒ School of Tourism, Hospitality and Culinary Arts
- ☐ School of Community Studies
- ☐ School of Health Sciences
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ School of Contemporary Media
- ☐ School of Design
- ☐ School of Language and Liberal Studies
- ☐ Donald J. Smith School of Building Technology
- ☐ Norton Wolf School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ School of Transportation Technology and Apprenticeship
- ☐ Continuing Education
- ☐ Simcoe/Norfolk Regional Campus
- ☐ St Thomas/Elgin Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No
- ☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
- ☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No
☐ Yes (If yes, please explain)

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- ☒ Yes
☐ No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

- ☐ No
☒ Yes

Local Certificate, Ontario College Certificate and Graduate Certificate - none required)	Diploma - 3 required (minimum of 1 must be an elective)	Advanced Diploma - 4 required (minimum of 2 must be electives)
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7.3 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No
☒ Yes

Note: In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

7.4 Indicate:

- i) Total program hours before proposed change: 1680
ii) Total program hours after proposed change: 1600
iii) Level(s) in which the proposed change(s) occurs: Lv 1,2,3,4

7.4.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes

☐ No (If no, please explain)

Local Certificate - 300 hours	Ontario College Certificate - 600 hours
Diploma - 1200 to 1400 hours	Advanced Diploma - 1800 to 2100 hours
Graduate Certificate - 600 hours	

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1					Level 1			
FDMG-1002	Basic Food Preparation 1	75	3.5	remove ✓				
FDMG-1104	Basic Culinary Knowledge	45	3		FDMG-1104	Culinary Knowledge 1	45	3
BAKE-1001	Basic Bake Practical 1	75	3.5	remove ✓				
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory 1	15	1
SANI-1002	Sanitation & Safety	15	1	remove ✓				
HOSP-1001	Hospitality Career Focus	15	1	remove ✓				
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism& Hospitality	45	3
FDMG-1030	Skills Development	15	0.5	remove ✓				
				new	FDMG-1113	Food Preparation 1 ✓	90	4
				new	BAKE-1021	Bake Practical 1 ✓	90	4
				new	SFTY-1067	Food Safety, Smart Serve and First Aid ✓	15	1
				new	DEVL-1049	Career Preparation ✓	30	2
				new	MATH-1210	Math for Hospitality ✓	30	2
					Option			
					FDMG-1114	Restaraut Production 1 ✓	90	
NUTR-1018	Nutrition-Intro	30	2		NUTR-1018	Nutritional-Intro	30	2
					FDMG-1039	Dining for Professional Success	45	3
					TOTAL		435	25
					Level 2			
FDMG-1003	Basic Food Preparation 2	75	3.5	remove ✓				
FDMG-1017	Meat Theory	30	2	remove ✓				
FDMG-1082	The Culinary Profession	15	1	remove ✓				

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

FDMG-1081	A La Carte Cuisine	75	3.5	remove ✓					
FDMG-3011	Garde Manger	75	3.5	remove ✓					
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2	
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm For Tourism and Hospitality	45	3	
FDMG-1039	Dining for Professional Success	45	3						
				Add ✓	FDMG-3043	Food Preparation 2	60	2	
				Add ✓	FDMG-3044	Garde Manger	60	2	
GEN - X	General Education	45	3		GEN - XXX	General Education Elective	45	3	
					Option				
					FDMG-1114	Restaraut Production 1	90	3	
					NUTR-1018	Nutritional-Intro	30		
					FDMG-1039	Dining for Professional Success	45		
TOTAL		765	43		TOTAL		330	15	
					Level 3				
FDMG-3001	Externship I	175	4.8		FDMG-3001	Externship I	175	4.8	
3001									
TOTAL		175	4.8		TOTAL		175	4.8	
Year 2					Level 4				
MKTG-1038	Marketing for Hospitality & Tourism	30	2	remove					
FDMG-3036	Culinary Events Planning	20	1	remove					
FDMG-5003	Food Facility Design	30	2		FDMG-5003	Food Facility Design	45	3	
FDMG-3038	Food & Wine Dynamics	30	2		FDMG-3038	Food and Wine Dynamics	30	2	
BAKE-3006	Cafe Production	50	3	remove					
FDMG-3037	Contemporary Cuisine	75	3.5	remove					

- 75

- 75

160

160

- 30

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

				new	ENPT-3001	Entrepreneurship Spirit	45	3
				new	FDMG-3046	Artisanal Cuisine	60	2
				new	HOSP-3007	Numbers for Hospitality	60	4
					Option			
				new	FDMG-3047	Restaurant Production 2		
				new	BAKE-3010	Café Production	60	2
				TOTAL			300	16
					Level 5			
MGMT-3012	Management Techniques	30	2	remove				
FDMG-5019	Culinary Knowledge-Adv	45	3	remove				
FDMG-5014	Chef's Table-The Big Night	90	4	remove				
BAKE-1004	Basic Bake Practical 2	75	3.5	remove				
HOSP-3007	Numbers for Hospitality	60	4	remove				
FDMG-3034	At the Stoves	80	3	remove				
FDMG-1055	Service Excellence	30	2	remove				
FDMG-3033	International Cuisine	50	2	remove				
BEVR-1005	Beers, Spirits History & Culture	45	3		BEVR-1005	Beers, Spirits History & Culture	45	3
				add	PLAN-5001	The Main Event	15	1
				add	FDMG-5019	Culinary Knowledge 2	30	2
				add	MGMT-3087	Management Techniques	45	3
				add	FDMG-3045	Contemporary Cuisine	60	2
				add	FDMG-5022	Chefs Table	60	2
				add	Option			
				add	FDMG-3047	Restaurant Production 2	105	3.5
				new	BAKE-3010	Café Production		
TOTAL		740	40	TOTAL			360	16.5

PROGRAM TOTAL 1680 87.8

PROGRAM TOTAL 1600 77.3

Degree Audit Report

Catalog: 2017/2018

Program: CHF2

Name: Culinary Skills

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 7 - 2AcadSem/600-700 hrs

Credential: Ontario College Certificate

Grade Scheme: LG2

Major: CHF2 - Culinary Skills

Div: THS - Tourism, Hospitality & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 43.00

Residency Reqmt: 11.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: CHF1.17 Chef Training

Major: CHF1

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
FDMG-1064	Purchasing & Menu Planning	30.00	2.00	
NUTR-1018	Nutrition-Intro	30.00	2.00	
remove: BAKE-1001	Basic Bake Practical 1	75.00	3.50	
BAKE-1002	Bake Theory	15.00	1.00	
remove: FDMG-1002	Basic Food Preparation 1	75.00	3.50	
FDMG-1104	Basic Culinary Knowledge	45.00	3.00	
remove: SANI-1002	Sanitation & Safety	15.00	1.00	
remove: FDMG-1030	Skills Development	15.00	0.50	
remove: FDMG-3011	Garde Manger	75.00	3.50	
remove: FDMG-1003	Basic Food Preparation 2	75.00	3.50	
remove: FDMG-1017	Meat Theory	30.00	2.00	
FDMG-1039	Dining for Professional Success	45.00	3.00	**
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	
remove: FDMG-1081	A La Carte Cuisine	75.00	3.50	
remove: HOSP-1001	Hospitality Career Focus	15.00	1.00	
remove: FDMG-1082	The Culinary Profession	15.00	1.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 1

Subrequirement: Program Residency

Students Must Complete a Minimum of 11 credits in this program at Fanshawe College to meet the Program Residency

Degree Audit Report

requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

Department and Date:

Date:

General Education Approved By(as appropriate):

Date:

Add Year 1.

FDMG-1113	Food Prep 1	90	4.
SFTV-1067	Food Safe, Sm. Serv. First Aid	15	1
BAKE-1021	Bake Practical 1	90	4.
DAVL1049	Career Preparation	30	2
MATH1210	Math for Hospitality	30	2
FDMG-1114	Restaurant Production 1	90	4
FDMG-3043	Food Preparation 2	60	4.
FDMG-3044	Grande Manager	60	4.

TS
Jan 15/18

Degree Audit Report

Catalog: 2017/2018 18/19

Program: CLM6

Name: Culinary Management

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: CLM4 - Culinary Management

Div: THS - Tourism, Hospitalit & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 87.80

Residency Reqmt: 22.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: CLM6.17 Culinary Management

Major: CLM6

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
	FDMG-1064	Purchasing & Menu Planning	30.00	2.00
	NUTR-1018	Nutrition-Intro	30.00	2.00
remove	BAKE-1001	Basic Bake Practical 1	75.00	3.50
	BAKE-1002	Bake Theory	15.00	1.00
remove	FDMG-1002	Basic Food Preparation 1	75.00	3.50
	FDMG-1104	Basic Culinary Knowledge	45.00	3.00
remove	SANI-1002	Sanitation & Safety	15.00	1.00
remove	FDMG-1030	Skills Development	15.00	0.50
remove	FDMG-3011	Garde Manger	75.00	3.50
remove	FDMG-1003	Basic Food Preparation 2	75.00	3.50
remove	FDMG-1017	Meat Theory	30.00	2.00
	FDMG-1039	Dining for Professional Success	45.00	3.00
	WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45.00	3.00
	COMM-3080	Comm for Tourism & Hospitality	45.00	3.00
remove	FDMG-1081	A La Carte Cuisine	75.00	3.50
remove	HOSP-1001	Hospitality Career Focus	15.00	1.00
remove	FDMG-1082	The Culinary Profession	15.00	1.00

Subrequirement: Year 2

Take all of the following Mandatory Courses:

			Total Hours	Total Credits	GE
	HOSP-3007	Numbers for Hospitality	60.00	4.00	
	MGMT-3012	Management Techniques	30.00	2.00	
	FDMG-5019	Culinary Knowledge-Adv	45.00	3.00	
remove	FDMG-3037	Contemporary Cuisine	75.00	3.50	
remove	FDMG-5014	Chef's Table-The Big Night	90.00	4.00	

Degree Audit Report

FDMG-5003	Food Facility Design	30.00	2.00	
MKTG-1038	Marketing for Hospitality & Tourism	30.00	2.00	
remove FDMG-3036	Culinary Events Planning	20.00	1.00	
remove FDMG-1055	Service Excellence	30.00	2.00	
BEVR-1005	Beers, Spirits History & Culture	45.00	3.00	**
remove FDMG-3034	At the Stoves	80.00	3.00	
remove FDMG-3033	International Cuisine	50.00	2.00	
remove BAKE-1004	Basic Bake Practical 2	75.00	3.50	
FDMG-3038	Food & Wine Dynamics	30.00	2.00	
remove BAKE-3006	Cafe Production	50.00	3.00	

Subrequirement: Externship

Take the following Mandatory Course:

FDMG-3001

Externship 1

Total Hours	Total Credits	GE
175.00	4.80	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 1

Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

Dec 14 2017 STHCA

Department and Date:

Date:

General Education Approved By(as appropriate):

Date:

Add Year 1

FDMG-1113	Food Preparation 1	90	4
SFTY-1007	Food Safe, S.S. - First Aid	15	1
BAKE-1021	Basic Practical 1	90	4
DEVL-1049	Career Preparation	30	2
MATH-1210	Math for Hospitality	30	2
FDMG-1114	Restaurant Production 1	90	4
FDMG-3043	Food Preparation 2	60	4
FDMG-3044	Cafe Manager	60	4

Add Yr 2.

FDMG-5022	Contemporary Cuisine	40	4
ENTP-3001	Entrepreneurial Spirit	45	3
FDMG-3046	Artisanal Cuisine	60	4
BAKE-3010	Cafe Production	60	4
FDMG-3047	Restaurant Production 2	105	7
MGMT-3027	Management Techniques	45	3
FLAO 5001	The main Event	15	1
FDMG-3045	Contemporary Cuisine	60	4

DEGREE AUDIT 2018

School:	Centre for Tourism Hospitality and Culinary Arts	Program Number:	CLM6
Program Title:	Culinary Management	Credential:	<input type="checkbox"/> Certificate <input type="checkbox"/> Graduate Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Degree
Delivery Mode:	<input type="checkbox"/> Co-Op <input checked="" type="checkbox"/> Non - Co-Op <input type="checkbox"/> Fast Track	Duration (Semesters):	<input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8 <input type="checkbox"/> 9
Intake:	Fall 2018		

Course Code	Course Title	Co/Pre Requisite (Course Code)	Lab Hours	Lecture Hours	Field Placement Hours	Total Course Hrs (Lab + Lecture + Field)	Weeks (14)	Total Hours	Credits
Semester 1									
FDMG-1113	Food Preparation I		4	2		6	15	90	4
FDMG-1104	Culinary Knowledge 1			3		3	15	45	3
SFTY-1067	Food Safety Smart Serve First Aid and WSA (online)			1		1	15	15	1
BAKE-1021	Bake Practical 1		4	2		6	15	90	4
BAKE-1002	Bake Theory 1			1		1	15	15	1
DEVL-1049	Career Preparation			2		2	15	30	2
WRIT-1042	Reason & Writing 1-Tourism & Hospitality			3		3	15	45	3
MATH-1210	Math for Hospitality			2		2	15	30	2
NUTR-1018	Nutrition-Intro			2		2	15		2
FDMG-1039	Dining for Professional Success			3		3	15		3
FDMG-1114	Restaurant Production 1		6	0		6	15	90	
			14	21		35 Total		450	25
Semester 2									
FDMG-3043	Food Preparation 2		4	0		4	15	60	2
FDMG-3044	Garde Manger		4	0		4	15	60	2
FDMG-1064	Purchasing & Menu Planning			2		2	15	30	2
GEN - XXX	General Education Elective			3		3	15	45	3
COMM-3080	Comm For Tourism and Hospitality			3		3	15	45	3
NUTR-1018	Nutrition-Intro			2		2	15	30	
FDMG-1039	Dining for Professional Success			3		3	15	45	
FDMG-1114	Restaurant Production 1		6	0		6	15		3
			14	13		27 Total		315	15
Semester 3									
FDMG-3001	Externship I			35		35	5	175	4.8
			0	35		35 Total		175	4.8
Semester 4									
ENPT-3001	Entrepreneurial Spirit			3		3	15	45	3
FDMG-5003	Food Facility Design			3		3	15	45	3
HOSP-3007	Numbers for Hospitality			4		4	15	60	4
FDMG-3038	Food and Wine Dynamics		2	0		2	15	30	2
FDMG-3046	Artisanal Cuisine		4	0		4	15	60	2
BAKE-3010	Café Production		4	0		4	15		2
FDMG-3047	Restaurant Production 2		7	0		7	15	105	
			17	10	0	27 Total		345	16
Semester 5									
MGMT-3087	Management Techniques			3		3	15	45	3
PLAN-5001	The Main Event			1		1	15	15	1
FDMG-5019	Culinary Knowledge 2			2		2	15	30	2
FDMG-3045	Contemporary Cuisine		4			4	15	60	2
FDMG-5022	Chefs Table		4	0		4	15	60	2
BEVR-1005	Beers, Spirits History & Culture		3	0		3	15	45	3
BAKE-3010	Café Production		4	0		4	15	60	
FDMG-3047	Restaurant Production 2		7	0		7	15		3.5
			22	6	0	28 Total		315	16.5
Minimum Grade Required: C									
Total Program Hours:									1600
									77.3

C = Co-Requisite; P = Pre-Requisite

Please
Send to
Tiffany.

de Groot, Elizabeth

From: Gedies, Tracy
Sent: March 10, 2018 12:06 PM
To: McCallum, Tiffany; de Groot, Elizabeth
Subject: RE: Small change to the Degree audit for the 2018/19 CLM4 and CLM5 programs.

Hi Tiffany,

Yes, go ahead and change. I had to address a lot of corrections with this School and may need to follow up with them to ensure they proof before submitting.

Elizabeth,

Please add a copy of this email to the original Cm Modification request.

Thanks,
Tracy

From: McCallum, Tiffany
Sent: March-09-18 9:12 AM
To: Gedies, Tracy
Subject: FW: Small change to the Degree audit for the 2018/19 CLM4 and CLM5 programs.

Hi Tracy,

Am I ok to go ahead and make this change.

Thank You,

Tiffany McCallum
Acting Associate Registrar – Student Systems and Project Management

Office of the Registrar
1001 Fanshawe College Blvd. London, ON N5Y 5R6
T: 519-452-4430 x4954
tmccallum@fanshawec.ca
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From: Smith, James
Sent: March 9, 2018 8:27 AM
To: McCallum, Tiffany <tmccallum@fanshawec.ca>
Cc: Gedies, Tracy <TGedies@fanshawec.ca>; Tankovic, Tricia <ttankovic@fanshawec.ca>; Hersey, Patrick <PHersey@fanshawec.ca>
Subject: Small change to the Degree audit for the 2018/19 CLM4 and CLM5 programs.

Gday Tiffany

I'm going through and signing off on the degree audits with my team and we have found a small change if its possible.

The CLM4 and CLM5 programs have a new course that was added because the hours changed, but it was a mistake.

MGMT 3087 Management techniques (45 hours level 5) was created but if possible please change back to the original course code for the same name MGMT 3012 Management techniques (30 hours level 5)

Hopefully this is ok and can be adjusted. Again I apologise for the late change.
Let me know what you need me to do.

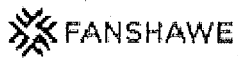
Thanks Tiffany

Happy Friday!

James

James Smith, MBA
Chair

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PROGRAM MAPPING Culinary Management and Chef Training Programs																	
CLM6 & CHF1																	
PROGRAM VOCATIONAL LEARNING OUTCOMES																	
The graduate has reliably demonstrated the ability to: (Source: MTCU Code 43107 & 53107)																	
1. provide fundamental culinary planning, preparation, and presentation to a variety of food service environments.																	
2. apply basic and advanced* food and bake theories and other related theories to all aspects of food preparation.																	
3. contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.																	
4. apply a knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources.																	
5. apply fundamental nutritional principles to all aspects of food production.																	
6. perform effectively as a member of a food and beverage preparation and service team.																	
7. apply cost control techniques to food-service operations.																	
8. apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation.																	
9. develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.																	
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE																	
V = Vocational Courses E = Essential Employability Skills Courses																	
GM = General Education (mandatory) G = General Education (elective)																	
NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course																	
PROGRAM COORDINATOR:Patrick Hersey																	
ACADEMIC CHAIR: James Smith																	
Date Completed: December 2017																	
Professor:																	

PROGRAM MAPPING Culinary Management and Chef Training Programs															
CLM6 & CHF1	Level 4				Option		Level 5								
PROGRAM VOCATIONAL LEARNING OUTCOMES	HOSP-3007 Numbers for Hospitality	FDMG-5003 Food Facility Design	FDMG-3038 Food and Wine Dynamics	ENTP-3001 Entrepreneurial Spirit	FDMG-3046 Artisanal Cuisine	BAKE-3010 Café Production	FDMG-3047 Restaurant Production	BEVR-1005 Beers, Spirits, History and Culture	MGMT-3087 Management Techniques	FDMG-5022 Chef's Table	FDMG-5019 Advanced Culinary Knowledge	FDMG-3045 Contemporary Cuisine	PLAN-5001 The Main Event	# OF COURSES EVALUATING THE OUTCOME	TOTAL FOR PROGRAM
1 - Introductory															
2 - Intermediate															
3 - Advanced															
The graduate has reliably demonstrated the ability to: (Source: MTCU Code 43107 & 53107)															
1. provide fundamental culinary planning, preparation, and presentation to a variety of food service environments.			1			2	3			3		3	3	6	12
2. apply basic and advanced* food and bake theories and other related theories to all aspects of food preparation.						3	3			3	2	3	3	6	14
3. contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.		2	1		1	3	3			3		2	3	8	15
4. apply a knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources.	2	1			1		3		2	3	2			7	10
5. apply fundamental nutritional principles to all aspects of food production.			1			2								2	5
6. perform effectively as a member of a food and beverage preparation and service team.		1	3		1	3	3			3		2	3	8	10
7. apply cost control techniques to food-service operations.	3									3				2	4
8. apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation.		3			1	3	3		1	3				6	13
9. develop ongoing personal professional development strategies and plans to enhance culinary, leadership, and management skills for the hospitality environment.		x	2	1	1	3	3		2	3		1	3	10	21
10. provide accomplished culinary planning, preparation, and presentation for a variety of food service environments.			1			3	3			3	1		3	6	22
11. contribute to marketing effectiveness to promote the successful operation of a hospitality operation.			3		1	2								3	3
12. contribute to the management of a variety of food and beverage operations by the effective use of hospitality management skills.	2	3	3	1					2	3				6	6
13. ensure ongoing personal growth in the areas of self-management, interpersonal skills, professional ability, and industry awareness.			2	1		1			2	3		1	3	7	7
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	2	6	9	3	6	10	8	0	5	11	3	6	7		
V = Vocational Courses E = Essential Employability Skills Courses															
GM = General Education (mandatory) G = General Education (elective)															
NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course															
PROGRAM COORDINATOR: Patrick Hersey															
ACADEMIC CHAIR: James Smith															
Date Completed: December 2017															
Professor:															

PROGRAM MAPPING Culinary Management and Chef Training Programs																	
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	Level 1								Option			Level 2				Level 3	# OF COURSES SUPPORTING THE OUTCOME
	WRIT-1042 Reason & Writing 1- Tourism&Hospitality	MATH-1210 Math for Hospitality	DEVL-1049 Career Preparation	BAKE-1021 Bake Practical 1	BAKE-1002 Bake Theory	FDMG-1113 Food Preparation - 1	FDMG- 1104 Basic Culinary Knowledge	SFTY-1067 Food Safety- Smart Serve and First Aid	FDMG-1039 Dining for Professionals Success	FDMG-1114 Restaurant Production	NUTR-1018 Nutrition-Intro	FDMG - 1064 Purchasing & Menu Planning	FDMG-3043 Food Preparation 2	FDMG-3044 Garde Manger	COMM-3041 Professional Communication for Tour/Hosp	FLDP-3021 Externship	
4 = R 5 = RE 6 = TE 7 = TRE T = Taught R = Reinforced E = Evaluatec																	
The graduate has reliably demonstrated the ability to: (Source: MTCU Code 43107 & 53107)																	
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	6	5	6	5	4	5	4	5	4	5	5	6	5	5	7	4	16
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	6	5	6	7	5	7	5	5	4	7	4	7	7	7	7	4	16
3. execute mathematical operations accurately.	0	7	4	4	4	4	4	4	4	4	7	6	4	4	0	4	16
4. apply a systematic approach to solve problems.	6	7	4	5	4	5	4	7	4	5	4	0	5	5	7	4	16
5. use a variety of thinking skills to anticipate and solve problems.	6	7	5	5	4	5	4	7	4	5	4	0	5	5	7	4	16
6. locate, select, organize, and document information using appropriate technology and information systems.	6	5	5	4	5	4	5	7	5	4	0	4	4	4	7	4	16
7. analyze, evaluate, and apply relevant information from a variety of sources.	6	5	5	5	5	5	5	7	5	5	0	6	5	5	7	4	16
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	4	5	6	4	4	4	4	4	7	4	4	0	4	4	7	4	16
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	4	5	6	5	4	5	4	7	5	5	5	5	5	5	7	4	16
10. manage the use of time and other resources to complete projects.	4	7	6	7	7	7	7	7	4	7	4	5	7	7	5	4	16
11. take responsibility for one's own actions, decisions, and consequences.	4	7	6	5	7	5	7	7	4	5	4	5	5	5	4	4	
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	
PROGRAM COORDINATOR:Patrick Hersey																	
ACADEMIC CHAIR: James Smith																	
Date Completed: December 2017																	
Professor:																	

PROGRAM MAPPING Culinary Management and Chef Training Programs														
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES														
4 = R 5 = RE 6 = TE 7 = TRE T = Taught R = Reinforced E = Evaluated The graduate has reliably demonstrated the ability to: (Source: MTCU Code 43107 & 53107)	Level 4					Option		Level 5						# OF COURSES SUPPORTING THE OUTCOME
	HOSP-3007 Numbers for Hospitality	FDMG-3038 Food and Wine Dynamics	FDMG-3046 Artisanal Cuisine	FDMG-5003 Foofo Facility Design	ENTP-5001 Entrepreneurial Spirit	BAKE-3006 Café Production	FDMG-3047 Restaurant Production 2	BEVR-1005 Beers, Spirits, History and Culture	PLAN-5001 The Main Event	MGMT-3087 Management Techniques	FDMG-50-19 Advanced Culinary Knowledge	FDMG-3045 Contemporary Cuisine	FDMG-5022 Chef's Table	
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	5	5	7	7	7	7	7		7	7	5		5	11
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	5	5	5	5	5	5	5	5	5	5		5		11
3. execute mathematical operations accurately.	7												5	2
4. apply a systematic approach to solve problems.							7		7				7	3
5. use a variety of thinking skills to anticipate and solve problems.										7			7	2
6. locate, select, organize, and document information using appropriate technology and information systems.	7	5		7	7			7			7		7	7
7. analyze, evaluate, and apply relevant information from a variety of sources.	7	7		7	7			7			7	5	5	8
8. show respect for the diverse opinions, values, belief systems, and contributions of others.		5	5	4	4	5	5	5	5	7		5	5	11
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.			7		4	7	7		7	7		7	5	8
10. manage the use of time and other resources to complete projects.	5	5	5	5	5	7	5	5	5	5	5	7	5	13
11. take responsibility for one's own actions, decisions, and consequences.	5	5	5	5	5	5	5	5	5	5	5	5	5	13
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	7	7	6	7	8	5	7	6	7	7	5	6	10	
PROGRAM COORDINATOR:Patrick Hersey														
ACADEMIC CHAIR: James Smith														
Date Completed: December 2017														
Professor:														